

Beef and Mushroom Risotto

Ingredients

- 1 lb beef sirloin or stew meat, cut into small cubes
- Salt and freshly ground black pepper
- 2 tbsp extra virgin olive oil, divided
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 8 oz mushrooms, sliced (cremini, button, or mixed)
- 1 1/2 cups arborio rice
- 1/2 cup dry white wine (optional)
- 4 cups beef broth, kept warm
- 2 tbsp butter
- 1/2 cup grated Parmesan cheese
- 1 tsp fresh rosemary, finely chopped (or 1/2 tsp dried)
- Fresh parsley, chopped (for garnish)

Instructions

1. Pat beef dry; season with salt and pepper.
2. Heat 1 tbsp olive oil in a large skillet over medium-high heat.
3. Sear beef in batches until browned on all sides, 4–5 minutes; transfer to a bowl.
4. Add remaining 1 tbsp oil; cook onion until translucent, 2–3 minutes.
5. Stir in garlic and cook just until fragrant, about 30 seconds.
6. Add mushrooms; cook until liquid evaporates and edges brown, 5–7 minutes.
7. Stir in arborio rice and toast 1–2 minutes until edges look translucent.
8. Pour in wine (if using) and cook until mostly evaporated; scrape the pan.
9. Add warm beef broth 1/2 cup at a time, stirring often as each addition absorbs.
10. Continue adding broth until rice is creamy and tender with slight bite, 20–25 minutes.
11. Return beef to the pan; stir in butter, Parmesan, and rosemary.
12. Taste and adjust salt and pepper; stir gently to combine.
13. Serve warm; garnish with parsley or extra Parmesan.

Note & Storage

- Use warm broth for steady cooking temperature.
- Stir often to release starch and keep the texture creamy.
- If the risotto thickens as it rests, loosen with a splash of warm broth.
- Refrigerate leftovers up to 3 days in a sealed container.
- Reheat gently with broth or water; avoid freezing to prevent grainy texture.